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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/519,657	12/22/2004	Cinderella Christina Gerhardt	F7649(V)	9203
201 7590 04/11/2007 UNILEVER INTELLECTUAL PROPERTY GROUP			EXAMINER	
700 SYLVAN	AVENUE,	BRADLEY, CHRISTINA		
BLDG C2 SOUTH ENGLEWOOD CLIFFS, NJ 07632-3100			ART UNIT	PAPER NUMBER
	.,	1654		
SHORTENED STATUTOR	Y PERIOD OF RESPONSE	MAIL DATE	DELIVERY MODE	
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Please find below and/or attached an Office communication concerning this application or proceeding.

If NO period for reply is specified above, the maximum statutory period will apply and will expire 6 MONTHS from the mailing date of this communication.

	Application No.	Applicant(s)	
	10/519,657	GERHARDT ET AL.	
Office Action Summary	Examiner	Art Unit	
`	Christina Marchetti Bradley	1654	
The MAILING DATE of this communication ap Period for Reply	pears on the cover sheet with the	correspondence address	
A SHORTENED STATUTORY PERIOD FOR REPL WHICHEVER IS LONGER, FROM THE MAILING D - Extensions of time may be available under the provisions of 37 CFR 1. after SIX (6) MONTHS from the mailing date of this communication. - If NO period for reply is specified above, the maximum statutory period - Failure to reply within the set or extended period for reply will, by statut Any reply received by the Office later than three months after the mailin earned patent term adjustment. See 37 CFR 1.704(b).	DATE OF THIS COMMUNICATION 136(a). In no event, however, may a reply be to will apply and will expire SIX (6) MONTHS from the cause the application to become ABANDON	ON. imely filed in the mailing date of this communication. ED (35 U.S.C. § 133).	
Status		•	
 Responsive to communication(s) filed on 22 E This action is FINAL. Since this application is in condition for alloward closed in accordance with the practice under the condition. 	s action is non-final. ance except for formal matters, p		
Disposition of Claims			
4) Claim(s) 1-18 is/are pending in the application 4a) Of the above claim(s) is/are withdra 5) Claim(s) is/are allowed. 6) Claim(s) 1-18 is/are rejected. 7) Claim(s) is/are objected to. 8) Claim(s) are subject to restriction and/o	wn from consideration.		
9) The specification is objected to by the Examine	or		
10) The drawing(s) filed on is/are: a) accomposition and accomposition accomposition and accomposition accomposition accomposition and accomposition a	cepted or b) objected to by the drawing(s) be held in abeyance. So tion is required if the drawing(s) is o	ee 37 CFR 1.85(a). bjected to. See 37 CFR 1.121(d).	
Priority under 35 U.S.C. § 119			
 12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of: 1. Certified copies of the priority document 2. Certified copies of the priority document 3. Copies of the certified copies of the priority application from the International Burea * See the attached detailed Office action for a list 	ts have been received. ts have been received in Applica rity documents have been receiv u (PCT Rule 17.2(a)).	tion No red in this National Stage	
Attachment(s)			
1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date 12/12/2005.	4) Interview Summan Paper No(s)/Mail D 5) Notice of Informal C 6) Other:	oate	

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DETAILED ACTION

Claim Rejections - 35 USC § 112

- 1. The following is a quotation of the second paragraph of 35 U.S.C. 112:
 - The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.
- 2. Claims 1-15 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention. Claims 1-15 provide for the use of whey protein hydrolysate, but, since the claim does not set forth any steps involved in the method/process, it is unclear what method/process applicant is intending to encompass. A claim is indefinite where it merely recites a use without any active, positive steps delimiting how this use is actually practiced.
- 3. Claims 1 and 3-15 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention. The term "enhanced" in claim 1 is a relative term which renders the claim indefinite. The term "enhanced" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. How is the enhanced feeling of satiety measured or defined?

Claim Rejections - 35 USC § 101

4. 35 U.S.C. 101 reads as follows:

Whoever invents or discovers any new and useful process, machine, manufacture, or composition of matter, or any new and useful improvement thereof, may obtain a patent therefor, subject to the conditions and requirements of this title.

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5. Claims 1-15 are rejected under 35 U.S.C. 101 because the claimed recitation of a use, without setting forth any steps involved in the process, results in an improper definition of a process, i.e., results in a claim which is not a proper process claim under 35 U.S.C. 101. See for example *Ex parte Dunki*, 153 USPQ 678 (Bd.App. 1967) and *Clinical Products, Ltd.* v. *Brenner*, 255 F. Supp. 131, 149 USPQ 475 (D.D.C. 1966).

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Claim Rejections - 35 USC § 102

6. The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless -

- (b) the invention was patented or described in a printed publication in this or a foreign country or in public use or on sale in this country, more than one year prior to the date of application for patent in the United States.
- 7. Claims 1-12 and 14-18 are rejected under 35 U.S.C. 102(b) as being anticipated by O'Callaghan *et al.* (WO 93/04593). O'Callaghan *et al.* teach infant formula comprising whey protein hydrolysate (page 6, line 28 and examples 3 and 4). Infant formula is administered orally to infants and provides a feeling of satiety (limitation of instant claims 1 and 16) and is used to control body weight and/or calorie intake and to help adherence to a dietary plan (limitation of instant claims 2 and 17). Regarding claims 3, 4 and 12, the formula taught by O'Callaghan *et al.* is made from commercially available whey protein concentrate (WPC). WPC contains 56-60% beta-lactoglobulin and 18-24% alpha-lactalbumin for a ratio of 3.33:1 2.33:1. (See http://www.wheyprotein.com/sec6.html. Note that is proper to use an extra reference in a rejection under 35 U.S.C. 102 to show an inherent characteristic of the thing taught by the primary reference. See MPEP 2131.01.) Regarding claims 6, 10, 11 and 18, the whey protein hydrolysate is present a concentration of 77.15, 20.83 and 20.07% (see Tables 5, 7 and 9,

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respectively). Regarding claims 7-9, 14-17, the baby formula is an edible composition to be used as a meal replacement (the formula replaces breast milk) as part of dietary and weight management program (the administration of formula is designed to promote healthy weight gain and growth). Regarding claims 9, the baby formula is a liquid produced from a soluble powdered product and is a dairy based product, a beverage and a pre-packed meal product (page 23, lines 7-8). Regarding claim 11, the compositions also contain potassium (see Tables 5, 7 and 9). Regarding claim 5, O'Callaghan *et al.* do not report the percent degree of hydrolysis of the whey protein hydrolysate but instead reports the molecular weight profile of the hydrolysate in Tables, 6, 8 and 10. Based on the molecular weight profile, it appears that the degree of hydrolysis falls within the claimed range of 1-20%.

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- 8. O'Callaghan et al. do not teach that the whey protein hydrolysate induces cellular release of glucagons-like-peptides and cholecystokinins or the percentage of calories in the composition that come from the whey protein hydrolysate. Because the chemical structure of the baby formula taught by O'Callaghan et al. is identical to the claimed invention, there is a reasonable expectation that the species would meet this additional functional limitation. The discovery and characterization of properties of a known material do not make it novel (see MPEP § 2112). Furthermore, there is no requirement that a person of ordinary skill in the art would have recognized the inherent disclosure at the time of invention, but only that the subject matter is in fact inherent in the prior art reference (see MPEP § 2112).
- 9. If the composition is physically the same, it must have the same functional properties. "Products of identical chemical composition can not have mutually exclusive properties." A chemical composition and its properties are inseparable. Therefore, if the prior art teaches the

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identical chemical structure, the properties applicant discloses and/or claims are necessarily present. In re Spada, 911 F.2d 705, 709, 15 USPQ2d 1655, 1658 (Fed. Cir. 1990) See MPEP § 2112.01. Examiner cannot however determine whether or not the baby formula taught by O'Callaghan *et al.* inherently possesses properties which anticipate or render obvious the claimed invention but has basis for shifting the burden of proof to applicant as in In re Fitzgerald, 619 F.2d 67, 205 USPQ 594 (CCPA 1980). See MPEP § 2112.

10. Claims 1-18 are rejected under 35 U.S.C. 102(b) as being anticipated by Boza et al. (WO 99/49741, cited reference 3 on the Information Disclosure Statement mailed 12/12/2005). Boza et al. teach a method of administering to a mammal a nutritional composition which includes whey protein hydrolysate (page 4, lines 12-35). Regarding claims 3, 4, 12 and 13, the compositions taught by Boza et al. are made from commercially available whey protein concentrate (WPC). WPC contains 56-60% beta-lactoglobulin and 18-24% alpha-lactalbumin for a ratio of 3.33:1 – 2.33:1. (See http://www.wheyprotein.com/sec6.html. Note that is proper to use an extra reference in a rejection under 35 U.S.C. 102 to show an inherent characteristic of the thing taught by the primary reference. See MPEP 2131.01.) Regarding claim 5, the preferred degree of hydrolysis if 10-20% (page 4, line 27). Regarding claims 6, 10, 11 and 18, the whey protein hydrolysate is present a concentration of 30-50% by weight of the composition for infants and 10-20% of the energy (caloric intake) for adults (page 5, lines 1-9, Example 1 is 16%). Regarding claim 11, the nutritional composition includes a complete vitamin and mineral profile sufficient to supply 50-250% of the recommended daily allowance (page 6, lines 10-11 and table in Example 1 which recites the specific vitamins and mineral included in the liquid composition). Regarding claims 8-13, the nutritional composition may be in the form of a

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soluble powder, a liquid concentrate, a ready-to-drink formula, a bar or breakfast cereal (page 6, lines 17-24). The nutritional composition may be administered to people who are not suffering from a disease or condition, including infants, and may be the sole source of nutrition or form a supplement (page 8, lines 2-6). Infant formula is administered orally to infants and provides a feeling of satiety (limitation of instant claims 1 and 16) and is used to control body weight and/or calorie intake and to help adherence to a dietary plan (limitation of instant claims 2 and 17).

- 11. Boza *et al.* do not teach that the whey protein hydrolysate induces cellular release of glucagons-like-peptides and cholecystokinins, an enhanced feeling of satiety or an improved perception of body image. Because the chemical structure of the baby formula taught by Boza *et al.* is identical to the claimed invention, there is a reasonable expectation that the species would meet this additional functional limitation. The discovery and characterization of properties of a known material do not make it novel (see MPEP § 2112). Furthermore, there is no requirement that a person of ordinary skill in the art would have recognized the inherent disclosure at the time of invention, but only that the subject matter is in fact inherent in the prior art reference (see MPEP § 2112). Examiner cannot however determine whether or not the baby formula taught by Boza *et al.* inherently possesses properties which anticipate or render obvious the claimed invention but has basis for shifting the burden of proof to applicant as in In re Fitzgerald, 619 F.2d 67, 205 USPQ 594 (CCPA 1980). See MPEP § 2112.
- 12. Claims 1-4, 6, 8, 9, 13, and 16-18 are rejected under 35 U.S.C. 102(b) as being anticipated by Reimer *et al.* (WO 01/37850, cited reference 7 on the Information Disclosure Statement mailed 12/12/2005). Reimer *et al.* teach the use of whey protein hydrolysates for the treatment or prevention of diabetes (see page 1, lines 5-6). These hydrolysates can induce a

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release of glucagons-like peptide I and can be used to improve glucose homeostasis (see page 3, lines 3-4). The milk protein hydrolysate which is capable of inducing GLP-1 comprises proteins that are present in sweet or acid whey (see page 7, lines 20-21). The composition can be incorporated into food such as breakfast cereal flakes or bars, soy-based products, drinks, milk powders or confectionary bars (see page 10, lines 29-34). The composition can be a nutritional supplement for clinical nutrition (see page 10, line 33-34). The amount of whey protein is at least 0.01% by weight (see page 10, line 34). Regarding claims 3 and 13, the compositions taught by Reimer *et al.* are made whey protein. Whey protein contains 56-60% beta-lactoglobulin and 18-24% alpha-lactalbumin for a ratio of 3.33:1 – 2.33:1. (See http://www.wheyprotein.com/sec6.html. Note that is proper to use an extra reference in a rejection under 35 U.S.C. 102 to show an inherent characteristic of the thing taught by the primary reference. See MPEP 2131.01.)

13. Reimer *et al.* do not teach that the whey protein hydrolysate induces an enhanced feeling of satiety or an improved perception of body image. Because the chemical structure of the composition taught by Reimer *et al.* is identical to the claimed invention, there is a reasonable expectation that the species would meet this additional functional limitation. The discovery and characterization of properties of a known material do not make it novel (see MPEP § 2112). Furthermore, there is no requirement that a person of ordinary skill in the art would have recognized the inherent disclosure at the time of invention, but only that the subject matter is in fact inherent in the prior art reference (see MPEP § 2112). Examiner cannot however determine whether or not the baby formula taught by Reimer *et al.* inherently possesses properties which anticipate or render obvious the claimed invention but has basis for shifting the burden of proof

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to applicant as in In re Fitzgerald, 619 F.2d 67, 205 USPQ 594 (CCPA 1980). See MPEP § 2112.

Double Patenting

- 14. The nonstatutory double patenting rejection is based on a judicially created doctrine grounded in public policy (a policy reflected in the statute) so as to prevent the unjustified or improper timewise extension of the "right to exclude" granted by a patent and to prevent possible harassment by multiple assignees. A nonstatutory obviousness-type double patenting rejection is appropriate where the conflicting claims are not identical, but at least one examined application claim is not patentably distinct from the reference claim(s) because the examined application claim is either anticipated by, or would have been obvious over, the reference claim(s). See, e.g., *In re Berg*, 140 F.3d 1428, 46 USPQ2d 1226 (Fed. Cir. 1998); *In re Goodman*, 11 F.3d 1046, 29 USPQ2d 2010 (Fed. Cir. 1993); *In re Longi*, 759 F.2d 887, 225 USPQ 645 (Fed. Cir. 1985); *In re Van Ornum*, 686 F.2d 937, 214 USPQ 761 (CCPA 1982); *In re Vogel*, 422 F.2d 438, 164 USPQ 619 (CCPA 1970); and *In re Thorington*, 418 F.2d 528, 163 USPQ 644 (CCPA 1969).
- 15. A timely filed terminal disclaimer in compliance with 37 CFR 1.321(c) or 1.321(d) may be used to overcome an actual or provisional rejection based on a nonstatutory double patenting ground provided the conflicting application or patent either is shown to be commonly owned with this application, or claims an invention made as a result of activities undertaken within the scope of a joint research agreement.
- 16. Effective January 1, 1994, a registered attorney or agent of record may sign a terminal disclaimer. A terminal disclaimer signed by the assignee must fully comply with 37 CFR 3.73(b).
- 17. Claims 1-3, 5-10 and 12-18 are provisionally rejected on the ground of nonstatutory obviousness-type double patenting as being unpatentable over claims 1-14 of copending Application No. 10/539,434. Although the conflicting claims are not identical, they are not patentably distinct from each other. Claim 1 of copending Application No. 10/539,434 is drawn to a method for of providing a sustained feeling of energy or maintaining or providing a feeling of well-being during the post-prandial period in a subject comprising administering to a human by means of an edible composition, an effective amount of a whey protein hydrolysate which is capable of inducing the cellular release of glucagon-like peptides and cholecystokinins.

 Regarding claims 3 and 12, claim 2 of copending Application No. 10/539,434 requires that the

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WPH comprise hydrolysates of β -lactoglobulin or α -lactalbumin, or a mixture thereof. Regarding claim 5, claim 3 of copending Application No. 10/539,434 requires that the WPH has a degree of hydrolysis in the range of 1 to 20. Regarding claims 6, 10, 13 and 18, claim 4 of copending Application No. 10/539,434 requires that the edible compositions comprise a total amount of from 0.1% to 80% by weight of the WPH based on the weight of the composition. Regarding claims 9 and 13, claim 6 of copending Application No. 10/539,434 requires that the edible composition is a meal replacement product that may be a ready to drink liquid, a liquid produced from a soluble powdered product, a soup, a dessert, a bar, a cereal based or pasta based or noodle based product, or, a soluble or dispersible powdered product. This is a provisional obviousness-type double patenting rejection because the conflicting claims have not in fact been patented.

Conclusion

- 18. No claims are allowed.
- 19. Any inquiry concerning this communication or earlier communications from the examiner should be directed to Christina Bradley whose telephone number is (571) 272-9044. The examiner can normally be reached on Monday through Friday, 8:30 A.M. to 5:00 P.M.
- 20. If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Cecilia Tsang can be reached on (571) 272-0562. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.
- 21. Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

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